



Maharashtra Shikshan Samiti,

**Maharashtra Mahavidyalya**

Nilanga Dist. Latur-413521

**Department of B.Voc**

Certificate Course in

**Bakery & Confectionery  
Technology**



## COURSE OUTCOMES

- Students will be able to perform different confectionery products like, candies, fruit toffee, chikki, petha, toffee etc.
- Students will get knowledge of sugar and allied industries.

## MODULES

Module 1. Bakery products & role of bakery ingredients

Module 2. Cocoa Processing

Module 3. High Boiled Sweets

Module 4. Whipping, Release agent, thickeners, Acidulents

## SCHEME OF EVALUATION

Q.1. Multiple choice Question -25	<b>Credit-1(25Points)</b>
Q.2. Presentation / GroupDiscussion / Oral Test	<b>Credit-2(25Points)</b>
	<b>Total : (50 Points)</b>

## COURSE DETAIL

No. of lectures	<b>30 Lectures</b>
Duration	<b>02 Months</b>
No. of Credits	<b>02 Credits</b>
Lecture per week	<b>04</b>

## FOR MORE DETAILS

**Mr. S. G. Shinde**  
Course Coordinator  
Department of B.Voc